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November 1946

Consumers' guide



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Thanksgiving 1946

•There have been 325 autumnal harvests since the Pilgrims offered thanks to God for the first year's yield from their harsh new land. It was a meager and hard-won crop that they stored for the winter but their thanks for it was great.

If thankfulness were to be measured in proportion to the abundance of the harvest, the quality of yield, and the amount of food which we consumed, this Thanksgiving Day should call for the greatest outpouring of gratitude in our history.

Our harvest is the largest our country has ever produced. During the past decade crops have continued to reach record levels. This year tops them all.

Crop production is 2 percent over 1942, the best previous year. It is 26 percent above the 1923-32 average. Production of all food grains piled up new records—over 37 million tons. To bring in this crop farmers worked night and day with multiple crews and machines to get in every acre of grain without loss. These yields helped us ship over 8 million tons of grain to starving peoples of the world before the first of November, and will make it possible to continue shipments to meet our commitments up to the first of the year.

Keeping pace with wheat and corn, tobacco, peaches, pears, plums, and truck crops hit new highs. Livestock production continued high despite critical food shortage in mid-year.

A number of factors made important contributions to bringing in this bumper crop. The weather was good, we got off to a running start with an early spring.

More good weather blessed the farmers in the critical days of haying and harvest. A little loss was caused by this good weather. It brought about such a sudden and widespread ripening of grain at one time, that elevators were taxed beyond their capacity and the railroads couldn't handle all of the flush of the yield. However, such losses were trivial compared to the yield gains made by fine weather conditions.

The wider use of farm machinery and better farming practices contributed as mightily as the weather to our good crop and to conserving grains for human use. Over 2 million farm tractors were used. This meant higher production with less labor. And because tractors do not eat grain like draft animals, the yields that would have gone to feed the horses and mules, were freed for human consumption.

More lime and fertilizer was put on the soil. The methods of its application improved. Approximately 15 percent of the total increase of output since 1935-39 can be accredited to this necessary farming practice.

Improved varieties of crops was another important source of the increased output. For example two out of every 3 acres planted with corn this year were in the high yielding hybrids. In the heart of the Corn Belt hybrids were planted on 100 percent of the acreage. Iowa corn yields were an amazing 61 bushels per acre. Throughout the Nation hybrids accounted for a 20 percent increase in yields.

Adoption of new and better varieties of

other crops developed by agricultural scientists further swelled the harvest. The pest enemies of the farmer, insects and weeds, took a beating by DDT and chemical weed killers.

Along with the mechanical and scientific improvements, the widespread use of soil conservation methods—the contours, strip cropping, rotation—were paying off once more in this year's vigorous crop yields.

Despite the fact that we have been pinched by temporary shortages of some foods, notably fats and oils and sugar, we are still the best fed people in the world. In fact, during 1946 we out did even ourselves. We consumed more of many basic foods per capita in 1946 than we did in 1941. We ate more dairy products, exclusive of butter. We ate more meat, poultry, game, and fish than we did in the last year before the war. Up, too, was our per capita consumption of leafy green and yellow vegetables, citrus fruits and tomatoes and other vegetables and fruits. And we consumed more eggs than in the last days of peace.

However, we ate slightly less of grain products, sugar and sirups, fats and oil including fat cuts and butter. Each of us held our own by consuming the same in 1946 as in 1941 of potatoes, sweet potatoes, dried beans, peas, nuts and soya flour. And we took the same amount of cocoa, tea and coffee.

In calories we averaged 3,350 for each person per day. And if we are going to measure gratitude on quantity basis consider what other people of the world have to be thankful for compared to us. During the past months when we were consuming more meats, vegetables, and milk than ever before millions of our world's neighbors were eking out an existence on from 800 to 2,000 calories. Their harvests, too, were better this year. These crops with food we sent them are helping to bring up their average consumption. But they still have a long way to go before they will have reason to be thankful for the abundance that is ours.

Yes let's be thankful.

The Editor

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What can you do about it?



There is plenty you and your community can do to help stop the rising tide of juvenile delinquency and juvenile crime. It's everyone's job.

• Joe was seventeen last January. He lived with his father and mother, 4 younger sisters, and 3 younger brothers on a poor 80 acres at the end of a midwestern village of 200 people. The 2-room tenant house with a lean-to kitchen which he called home was furnished largely by 2 rickety beds, 3 bunks, and a stove.

His father had a reputation for being well meaning but not much good. Maybe it was his arthritis that slowed him down. His mother, a frail hard-bitten woman, uttered few words and those were used for nagging. Joe could never please her—neither could any of the other children.

Joe quit school in the sixth grade when he was 12. He never got along very well, because when he was not kept out to work

he stayed out because he just didn't like school. His parents paid no attention to his truancy. He hired out on neighboring farms but was always quitting.

On his birthday, Joe collected his pay and hitched a ride to the roadhouse about 3 miles from the county seat. It was a shabby place with rough, dimly lit booths, small dance floor, juke box, and all of it stinking of stale beer and sweat. He was a little taken aback when a couple of fellows his own age from the county seat, who were drinking with a pale skinny little girl who flashed a long bob, called him over to their booth with beery greetings. They had never paid any attention to Joe around the county seat.

The girl said her name was Celia. She

had a very white face and pinched rouged lips. Joe recognized her as the daughter of the man who ran the plumbing shop in the county seat. Celia was not very attractive or popular with her high-school mates, but she made up for it by staying out late at nights until her parents gave up scolding and said it was just the way of modern youth.

Here, for Joe, was companionship out of a clear sky, and with young people out of his world. Joe made the most of it. As the evening went along he found that the boys who brought the girl had driven away without her. Joe had no car, never had one. That night he took one that belonged to a farmer in a neighboring county. Joe drove his girl friend to the

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mers' guide

November 1946



Social worker interviews housewife on her qualifications for keeping delinquents in her home during their period before the trial.



Sheriff and social worker interview a boy accused of offense. Tell him that he will not await trial in jail but in a foster home.

county seat but they didn't stop there. Why not make the most of it and let the joy ride end at the State capital? It was only a couple of hundred miles away.

The rest of the story is routine. They ran out of gas, abandoned the car, the owner of the automobile pressed charges. The girl was released. Joe was thrown in the county jail for 3 months pending his trial and got a sentence of 2 years in a reformatory.

If Joe and Celia were just an isolated couple of youngsters who went astray, their story wouldn't be worth telling. But Joe and Celia are only two of the hundreds of thousands of juveniles arrested yearly, and still more alarming is the fact that their number is increasing annually. In their case many of these elements causing juvenile delinquency are represented. And these factors know no boundaries—rural or urban. Both areas have more than their share.

Consider these recent melancholy figures from the Department of Justice. They reveal that 20 percent of all arrests are of persons under 21. More persons age 17 are arrested than in any other group. Those under 21 years of age represent 15 percent of all murderers, 36 percent of all robbers, 51 percent of all burglars, 34 percent of all thieves, 26 percent of all arsonists, 30 percent of all rapists, and 62 percent of all car thieves.

Arrests of girls under 18 years of age have increased 198 percent since 1939. Arrests of boys under 18 years of age have increased 48 percent for homicide, 78 percent for rape, 39 percent for robbery, 72 percent for assault, 55 percent for auto stealing, and 100 percent for drunkenness

and driving a car while intoxicated.

The causes that send these children off into the realm of crime are varied and complex. The reasons for a child behaving as he does are as intricate as the factors that govern an adult. Each child is different from any other. Not only is he born with variations of physical and personality attributes, but these are in turn affected differently by his environment. Add to that the fact that no two children live in identical environments.

So authorities are agreed that delinquent behavior is not the result of any one of the factors that make up the child. Nor can his anti-social behavior be traced to any single element or influence of his environment. For example Joe had a pretty bad home environment. Celia came from a better than average home. Deep in their personality make-ups were the motives that caused them to find satisfaction in the actions which got them into trouble.

And so it follows that the measures which must be taken to prevent, control, and correct the delinquent are not any good if they come from only one or a few interested groups. The issue crosses State lines and county lines and centers in the child. There is no single panacea.

However, there is hope in the coordination and collaboration of all interested agencies, both public and private. The Federal Government has a place in it. So do the State, county, and city governments. So too do the schools, women's clubs, civic organizations, and local parent-teacher associations, the church, and all community groups. It's a problem so intricate that no combination of action can find a complete solution. But much can

be done if a balanced program can be set up in which all groups focus their forces from their angles on the single objective.

Community interest in the problem can give needed push to one or more of the many approaches to the control of juvenile delinquency. For example, the establishment and maintenance of the right kind of juvenile court is an essential approach.

In rural areas, particularly, the best facilities for handling a delinquent's trials or hearings are not available. Hearings should be held before a trained, understanding court that sees the child not as a confirmed criminal but as a disturbed individual that can be put, by proper treatment, on the right track.

Such courts also need the assistance of trained social workers who can investigate the background of the child. They can bring together the picture of his environment at school, at home, at play, and at work. Having this picture before him, the judge can make a decision that will be best for the rehabilitation of the child. It may be the report will show that commitment to a reformatory is the best way. But in most cases it will reveal means of helping the child better by putting him on probation in a better environment.

Great success has been obtained by putting children in foster homes where their home environment has been a contributing factor to their delinquency. Or again, through the offices of the social worker and the court, the parents may be taught to so handle the child that he can return home on probation and work out of his maladjustment through better understanding with his family. Getting the child a job and affording him the

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guidance of a trained probation officer does more for him than a jail sentence.

Rural communities too can establish better juvenile courts by having the services of child-guidance clinics available for the diagnosis of juveniles. The clinic, in the hands of a trained specialist, can act as an adviser to both the social worker and the judge. The clinic too can guide the treatment of the juvenile from his arrest to his probation period and to his ultimate adjustments to a normal life.

These guidance clinics are important because they look upon the child as a doctor looks upon an ill patient. The treatments are based upon a theory of mental therapy rather than punishment. Such work is done in most large cities. It's equally possible to make these services available to rural areas on a county or State-wide basis through cooperation of governmental and private agencies. They can be set up on a county level in cooperation with school and welfare agencies or with two or more counties cooperating. Child-guidance clinics have another important use beyond aiding the delinquent who has committed offenses. They serve as a means of treating a child with symptoms before he becomes one.

A report of one child-guidance clinic—reviewing their work with 650 children whom they had treated since 1931 and followed through in some instances for as long as 10 years—showed favorable results, according to their measure of success, in nearly 70 percent of both the juvenile delinquents who had been brought to court and those who had not.

Many thousands of communities not only fail to help the juvenile delinquent, but do him positive harm through poor facilities for detaining the child for the period between his arrest and trial or hearing by the court. In thousands of towns and cities the youngster arrested for his first offense is locked up in the town or county jail. He is thrown in with the mature professional criminal and degenerates, with alcoholics, and with prostitutes. Here, when the terror of being jailed wears off, he acquires the viewpoints and skills of the anti-social rather than of the social members of the community. So with none of his age group for company, no recreation or chores to do, he sits exposed to the worst environment instead of the best.

Some larger towns and communities have, of course, detention homes where

CONFERENCE

A united effort to combat juvenile crime was launched by the Department of Justice in a National Conference for the Prevention and Control of Juvenile Delinquency, held in Washington, October 21-23. A large number of Federal agencies and scores of State and community organizations were represented by their leaders and specialists.

They dealt with the problem in 20 panels, each devoted to a basic angle of juvenile delinquency, and coordinated all groups for a mass attack upon the problem. It was not a speech-making conference but one in which each panel made recommendations on what could be done at the grass roots in each community to stem the tide of juvenile crime.

A summary of the recommendations of the conference will be published this month. If you want to know what your organization or your group can do in your own home community to help fight juvenile delinquency, copies of the report are available to you. Write to Consumers Guide, U. S. Department of Agriculture, Washington 25, D. C.

conditions are only somewhat better than the jail. However, the fact that such facilities cannot be made available in small communities does not preclude a remedy. For this situation foster homes are one answer. To these the child can be sent upon arrest and there live a more normal life until the hearing.

There are many families in the neighborhood who are fitted to perform this service. Many families do it. They are investigated by the court and listed as foster homes. When the juvenile is arrested he is booked by the police or sheriff. Instead of being jailed he is interviewed by a specialist in child guidance and taken to a foster home where he remains, leading a normal life until his hearing.

Some large communities, including Boston and Buffalo, use no detention homes but rely entirely upon foster homes except in rare cases where the child is completely unmanageable or his health or welfare would not be helped by such a home.

Many a report to the judge made by the social worker at the time of trial recommends further probation by the verdict of court rather than a jail sentence, because the child's response to its new environment has been so favorable. The foster parents are paid by the law enforcing agency for the service.

The school is an outstanding agency for the prevention and control of juvenile delinquency. More of the formative hours of a child's life are spent in school than any other place except the home. Properly staffed, the school is in a position to do much toward nipping delinquency in the bud, because schools can identify its symptoms in the early behavior of the child. And once seeing its manifesta-

tions, they are in a position to head it off by proper preventive measures.

The school can work with the social worker in better understanding the child and getting more cooperation from him. The school is the first to see these symptoms, knows whether the child plays truant, is destructive, or lies, and notes whether he is sullen, seclusive, or unhappy. And it can know, too, whether these symptoms are induced by poverty, slovenliness, or broken homes, or homes full of strife and bickering, because such things make delinquents.

When delinquency is spotted early, the school can take its own measures to help before the child has committed an offense. Where a child's home situation cannot be helped by the school they can refer the child and parents to whatever trained social worker the community has available.

Many agencies in the community can be selected to help. The teacher, school nurse, family doctor, county agent, neighborhood leaders, or the minister, priest, or rabbi, may have the influence and ability to set the parents straight. These people can be of assistance too in recommending other agencies to aid the parents.

The teacher, school nurse, family doctor, county agent, neighborhood leaders, or the minister, priest, or rabbi, may have the influence to set the parents straight.

Housing problems are a factor in delinquency. Although rural areas do not have the disadvantage of density of population and housing congestion that is a contributing factor in urban areas, slums certainly exist in rural America. Housing in rural areas here takes its toll in mal-adjusted children.

Proper recreational facilities for the child are not only a place where cures may be effected, but they constitute a great preventive agency. Facilities should also be afforded for out-of-school adolescents who need wholesome places to get together. Intercommunity athletics for young people no longer in school can serve them as well as interscholastic athletics do the school child.

In order to make a concerted attack upon the problem, it is necessary not only for Federal, State, and county governments to cooperate, but also for welfare agencies, churches, women's clubs, veterans' organizations, 4-H Clubs, scouts, and schools to join up with all other local agencies to do their part.

Be friends with your feet

Remember you buy your shoes for wear, not for looks. If you buy well fitting, suitable shoes and take care of them, you'll do your feet and your pocketbook a favor.

● Are You Shoe Thrifty?

If not, now is a good time to begin practicing that old-time but up-to-date virtue in the shoe department of your budget.

Shoes take a big hunk out of the average person's clothing allowance. On the average, about 7½ percent of the money spent for wearing apparel goes for shoe purchases. That's not chicken feed. But it's undoubtedly far less than many eager shoppers have been spending on shoes since rationing went off and the shoe-shy mobs started replenishing their stock of footwear.

Shoe buying has been going on at such a rate, in fact, that retailers haven't had a chance to build up a backlog of supplies, notwithstanding the record shoe production of recent months.

Chief limiting factor in the manufacture of shoes is leather, which is in short supply.

To get their money's worth in the buying rush, shoppers need to be on their guard against mob buying psychology. While sweating it out waiting for a turn with a shoe salesman, weary shoppers all too often work themselves up into such a state that they will buy whatever is offered rather than go away empty handed. Yet with stocks short as they are at present, chances aren't too bright that the first shoe store will offer the exact shoes to fit the buyer's needs and feet. That being the case, the shoe shopper should carry caution along with his pocketbook—and persevere until suitable, well fitting shoes are located. Either that, or *no buy*.

For many, *no buy* is a sensible answer to

the shoe situation at the present moment. As long as there are big gaps on the shoe store shelves and your own closet is well stocked with a variety of shoes, why be in a hurry to buy? Why not wait until the crowds in the shoe stores thin out a bit, till competition is less keen, and larger supplies are on hand to choose from?

Before sallying forth to lay in a stock of new shoes, then, an inventory of the shoes you already own is in order. It's astounding what a little digging in even an orderly closet will oftentimes uncover in the way of neglected shoes which would be perfectly wearable, given a little expert treatment. Resole a good pair of old shoes and you often have a better pair than you'd be likely to buy new in a shopping mob.

Shoe Care Pays

Care and repair is a very important factor in shoe thrift. Good treatment prolongs the life of leather, and conversely neglect hastens the wear of shoes. Following are a few shoe-care rules:

When heels wear over, have them repaired immediately. Otherwise the shape of the shoe may be permanently ruined—and worse still, the wearer may suffer from the strain of faulty posture.

Water is hard on leather. Shoes should be protected from rain and snow by over-shoes or rubbers. Wet leather gets out of shape and wears out more rapidly than dry leather. For this reason, wet shoes should be dried thoroughly before they are worn again. They should be put on shoe trees

or stuffed with papers while drying so that they will not lose their shape.

Heat harms leather, especially when it's wet. Don't dry shoes near a hot stove or radiator.

Change shoes frequently. Keeping two pairs of general-purpose shoes always in condition and alternating them every day gives the shoes a chance to "rest" between wearings—makes them hold their shape better and wear longer.

Shoe Fit Important

If those extra shoes in your closet are outgrown, ill fitting, and uncomfortable, however, pitch them out. It's no economy to wear shoes that don't fit, as they are likely to cost more in foot troubles and suffering than they save. The time to be thrifty about ill fitting shoes is in the shoe store. Don't buy 'em—no matter how beautiful they are, or how persuasive the salesman is, or how dire your need.

With fast-growing children it's often quite a problem to keep them in shoes that fit. While the time-honored custom of hand-me-downs for younger children works splendidly for suits, coats, or dresses, it should be avoided with shoes if possible since feet differ in shape, and wearing of used shoes that have been broken in to another's feet often results in foot troubles for the second wearer.

Good fit is the first canon of thrifty shoe shopping, for without it your money is worse than wasted.



Don't buy by size alone. Shoe sizes vary in accordance with lasts and styles and feet vary too. Hence the best criterion for fit is how the shoe actually feels on your foot while walking.

Feet should be measured as an aid to getting a well fitting shoe. Total length or width doesn't tell the whole story, however, as the distance from the ball of the foot to the heel and the width of the foot are important in determining the shape of the last needed to conform with the shape of your foot.

Getting proper fitting shoes for children presents quite a problem. Sometimes youngsters won't cooperate by telling what feels best. Under such circumstances it is particularly important to patronize a reliable shoe store—and more than ever now that shoe stocks are short and clerks often too busy to bother about fitting their customers properly. X-ray machines help somewhat by showing how the bones of the feet fit in the shoe but they do not show the flesh around the bones.

Fortunately the style trend in recent years among the teen-agers has been toward comfortable shoes—today's well-dressed miss chooses roomy sport shoes for everyday wear instead of impractical cramping slippers.

Shoes should be long enough—the toe of the shoe at least one-half inch longer than the toes of the foot. If they're not, the toes will be cramped and bunions may result. The width of the shoe should conform with the wearer's foot and the shoe should fit snugly at the heel.

High heels should be avoided for general

wear. A heel between three-quarters of an inch and an inch and a half in height is best for practical wear, though higher heels may be selected for dress. Too high heels not only place a strain on the foot, but may throw the body off balance and not give it proper support. This is particularly apt to be true if the heels are pitched too far forward or sloped to an excessively narrow base. Continual wearing of high heels tends to contract the leg muscles, however, so that a sudden change from high to low heels may at first cause pain.

Leather Supplies Tight

As most leather is made from the hides of cattle, goats, sheep, and other livestock, trends in the shoe industry are closely tied up with trends in the livestock industry. Between 80 and 90 percent of domestically produced leathers is used in shoe manufacturing. Thus the big drop in cattle marketing during the early months of this year has been reflected in a drop in supplies of leather available for manufacturing shoes.

While a number of factors may influence the rate of cattle slaughter during the months ahead, experts at the U. S. Department of Agriculture and the U. S. Department of Commerce forecast that domestic production of hides during the latter half of 1946 will exceed production in the first half of this year, but will be below the corresponding half of 1945. Due to world hide shortages and high prices, hide imports during recent months have been negligible and the prospect is not bright for a big pick-up in imports any time soon.

As practically all kid leather is imported, the outlook is dim for women's kidskin shoes.

This outlook for limited leather supplies calls for thrifty use of our leather assets. Leather saving may well begin while the animal is still on the hoof, and should, of course, continue after the shoes are in your closet. As branding scars mar leather, the U. S. Department of Agriculture has long worked with the livestock industry to develop systems of marking livestock which will cause a minimum of damage to the hide. Cattle grubs may also cause serious damage to skins, so a campaign has been conducted to eradicate cattle grubs.

Once in the slaughter yards, improper flaying and curing of skins may prove wasteful. To avoid waste of good leather and increase the livestock industry's income from hides, the USDA has carried on a campaign to improve methods for flaying, curing, and storing hides.

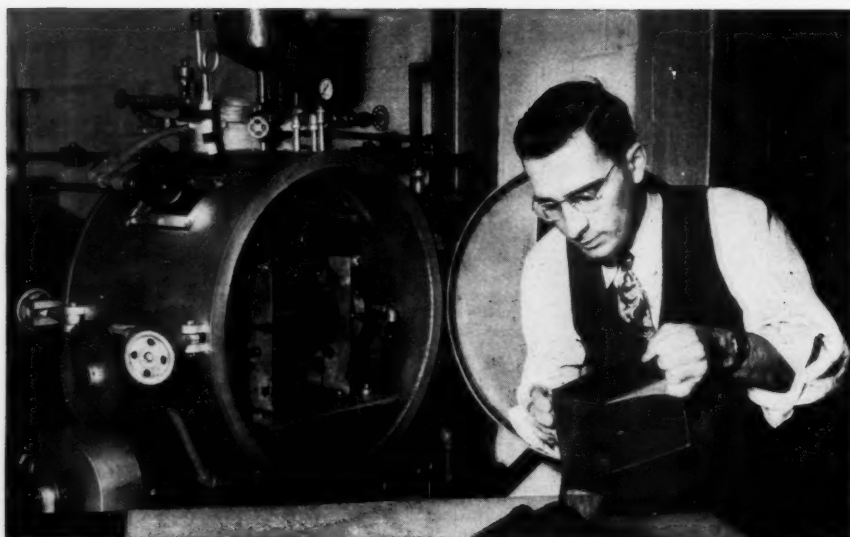
Black market slaughter of cattle has resulted to some extent in the waste of hides. This is an additional reason why the general public and industry should cooperate with Uncle Sam's recently redoubled efforts to crack down on the black market in meat. Fly-by-night slaughterers have no time to exercise care in flaying livestock. While most of the hides eventually get to market, often they are scored or cut—sometimes even with large portions cut away to conceal the brand mark. This greatly impairs the value of hides for making leather—so results in shorter stocks of leather for shoes.



Kids' feet are hard to fit. X-ray machines help, but show only bones of feet, not flesh around them. A reliable store is best.



Important rule for foot comfort: Choose shoes suitable for the occasion. Wear low heels for walking, save high heels for dress.



What to use for making tannin in place of the disappearing chestnut tree? The USDA scientist inspects an experimental batch of tanning extract made from scrub oak bark.

Tanning Leather

How leather is tanned is another important factor affecting its usefulness. Most shoe soles are made from leather produced with vegetable tannin. Normally the leather industry uses about 45,000 tons of 25 percent tanning extract a year.

Principal source of tannin in United States is the chestnut tree. Since the chestnut blight has struck our forests, however, the bulk of the chestnut tannin comes from dead wood. Outlook is that supplies of chestnut wood will be exhausted within the next 10 or 15 years. This would leave the American tanning industry almost entirely dependent on imported tannins—unless some cheap and plentiful substitute can be developed to replace the chestnut tree as a source of vegetable tannin.

To help avoid such a crisis in the leather industry as well as to promote new markets for the products of American farms and forests, the U. S. Department of Agriculture has been investigating the possibilities of a number of plants for tanning leather.

Sumac is one plant familiar to the American scene, which has long been used for tanning certain types of lightweight and pale leathers. While tanning extract prepared from American sumac has been sold commercially, its acceptance by the tanning industry has been handicapped by the fact that it was inferior to imported Sicilian sumac. Experiments at the Department's Eastern Regional Research Laboratory have demonstrated, however, that good quality leather can be tanned

from certain varieties of American sumac.

Other possible sources of tannin which have been studied by USDA researchers are scrub oak, the bark of western hemlock, and canaigre, native to Mexico and our own Southwest, and long used by the Indians for tanning leather.

Will It Wear?

While leather uppers wear better as a rule than uppers made from other materials, the leather shortage has increased the use of substitutes, with the result that more materials are now being used in shoes than ever before in history. Plastics, synthetic fabrics, sisal, raffia, rope, and cotton and wool are only some of the materials with which the present-day shoe buyer is confronted. Then too different leathers have different qualities, so the buyer needs to be informed and on the lookout.

Coupled with the profusion of materials is a multitude of new styles to tempt the buyer. In part, the novelty styles are a byproduct of the leather shortage—shoes without toes and heels and nothing but strips of leather, using less leather than more substantially built kinds. In addition many manufacturers have found it profitable to shift over into higher price-line shoes in which the per-unit markup is greater. But unfortunately many families cannot afford to buy high-priced shoes—and in addition, a higher price does not necessarily mean a longer lived shoe.

As an incentive to increase production of staple lines of shoes, OPA recently granted price increases to manufacturers

on models identical with April 1942 lines.

This should mean that the prospects of finding the practical type of every-day, all-around shoe should pick up a bit in the months ahead. But to find what you want may require some shopping around.

The wide variety of shoe-testing machines at the Bureau of Standards gives a clue to the many different factors which must be taken into consideration to manufacture good shoes—or buy them. There are machines to measure the abrasive resistance of materials used in shoe uppers or soles. Very important that—for tests showed that some of the leather substitutes which unscrupulous concerns wanted to put on the market during rationing would wear out in two days!

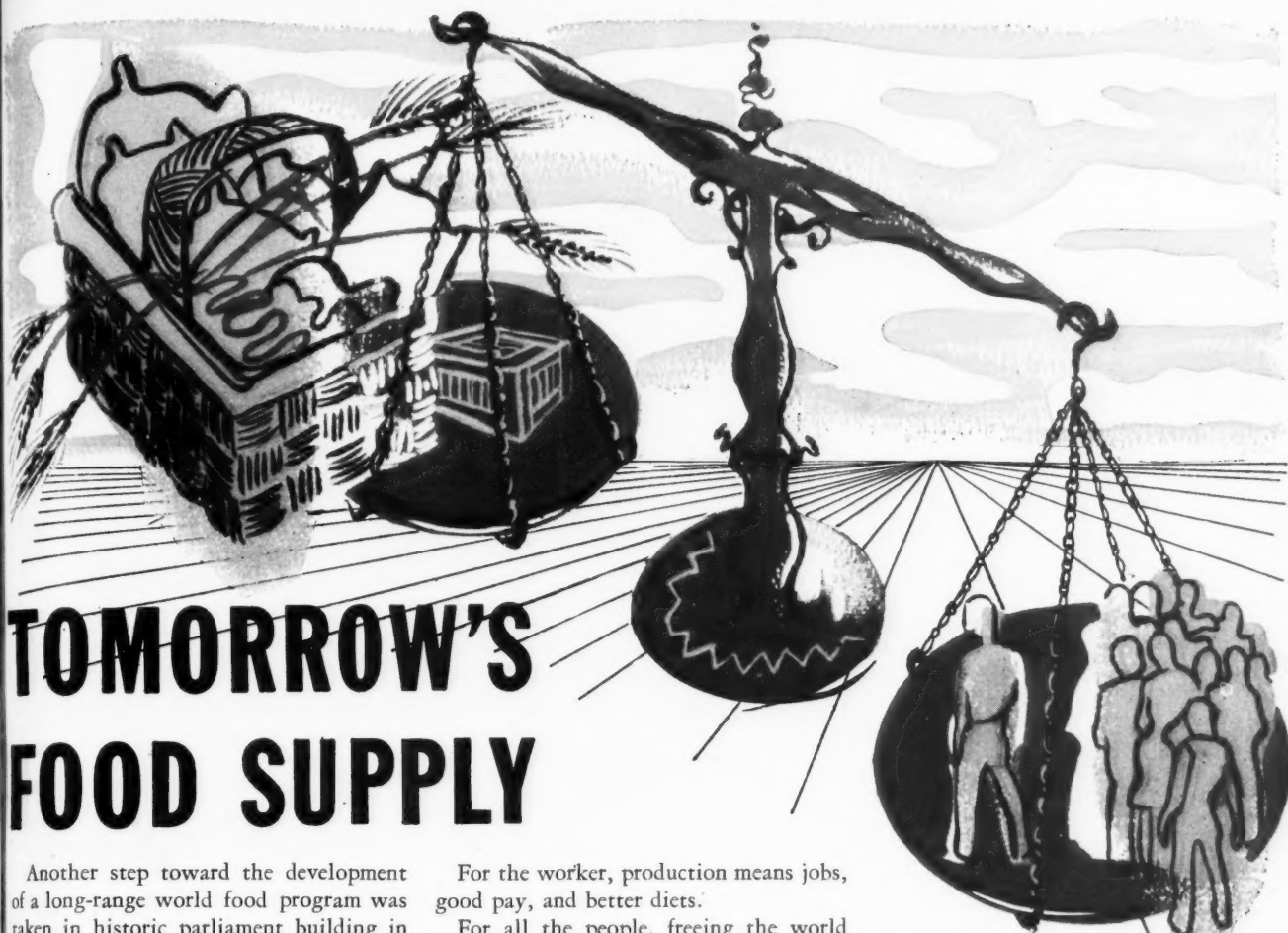
Machines to measure resistance to flexing of various shoe materials give a clue to the comfort of the shoe. So do tests which measure vapor permeability of shoes, since plastics or other materials which don't let the feet "breathe" may be very uncomfortable, unless perforated to allow air circulation. Another machine measures stitch-tear resistance of shoes. Still another records water resistance.

Tough shoes to carry them through tough spots were vital to our fighting men during the war, and the purchase of long lasting shoes by Uncle Sam was an important item to the taxpayer.

In order to set up as scientific standards as possible for buying GI shoes, the Army cooperated with the Bureau of Standards and the Eastern Regional Research Laboratory of the Department of Agriculture to test the wearing quality of various leather tannages and types of shoes. These experiments brought out much interesting data about shoes—that the wearing quality of certain types of shoe soles may be increased materially by treating the soles with oil, for instance. All these findings lay the basis for making better shoes.

Shoe shoppers who know what they need and insist on getting it will be doing their feet and their budgets a favor. They'll also make sensible shoe shopping easier for themselves in the future.

To the extent the public demands sensible, serviceable shoes, they'll get them. And some of the shoe experts are betting that the returning servicemen and servicewomen will exert a powerful influence toward popularizing serviceable shoes. Their hitch in the service taught them the value of selecting shoes for comfort and wear as well as looks.



TOMORROW'S FOOD SUPPLY

Another step toward the development of a long-range world food program was taken in historic parliament building in Copenhagen, Denmark, during the first two weeks of September. Here 47 nations met in the Second Session of the Conference of the Food and Agriculture Organization of the United Nations and faced the main problem of a long-range food policy that affects every producer and consumer of food in this country. For when the present emergency world shortage of food, growing out of the war, ends we may again be confronted with unmarketable surpluses of food in some parts of a world in which hundreds of thousands of unfed peoples constitute a vast potential market.

All Americans have a stake in balancing an increasingly productive agriculture by an increasingly productive industry.

For the housewife, improved food production and distribution facilities means better and more nutritious meals, healthier families.

For the farmer, two-thirds of the earth's population now underfed represent the greatest untapped markets in the world.

For the business man, expanding production, expanding markets and expanding trade mean sturdier, profitable business.

For the worker, production means jobs, good pay, and better diets.

For all the people, freeing the world from fear of want is the foundation upon which they hope to build a better peace.

In order to accomplish these goals the Copenhagen Conference, in addition to working out organization machinery for the operation of FAO, considered basic programs for solving the long-range problems through positive international action.

Although the Conference emphasized the long-range view of the production and distribution of the food of the world, they remained fully aware that in our postwar period of emergency the food shortage is by no means ended and that for the next few months the over-riding problem will be to produce as much as possible, to conserve what is produced and to get it to the people who need it most.

They recognized the fact that although unexpectedly good harvests this year have somewhat improved the food outlook since last May there will still be a gap of about 8 million tons of bread grain between what the needy countries require for a minimum diet and world supplies available for export.

Then turning their attention again to the situation we will meet after the emergency is over the Conference created a Preparatory Commission comprised of representatives of 16 member nations to develop specific, workable recommendations for an intergovernment program aimed to prevent both shortages and surpluses of food and other agricultural products.

This Commission convened in Washington to begin work on the 28th of October and is now in session working out the details of a program which, after being considered by an FAO conference, will be brought before the United Nations for approval.

Among the proposals for the Commission to consider is one suggested by FAO Director General Sir John Boyd Orr for a world food board that would:

1. Stabilize prices of agricultural commodities on the world markets, including

provisions of the necessary funds for stabilizing operations.

2. Establish a world food reserve adequate for any emergency that might arise through failure of crops in any part of the world.

3. Provide funds for financing the disposal of surplus agricultural products on special terms to countries where the need for them is most urgent.

4. Cooperate with organizations concerned with international credits for industrial and agricultural development, and with trade and commodity policy, in order that their common ends might be more quickly and effectively achieved.

One of the main responsibilities of the FAO is to collect agriculture and food facts on a world-wide scale, bring them together, analyze them and interpret them in terms of their best use of all concerned and to make this information available to member nations. By doing this they give each individual and each nation a clear notion of their food problems in terms of the world-wide picture. Putting this function into action the Copenhagen Conference made a number of recommendations that point up its value to the world.

The Conference approved a request made by the Greek Government to make a study of their country's agriculture, fisheries and forestry and to suggest a long-range program for the improvement of these industries. In this way the Government of Greece, in accordance with its own request can have the advantage of the pooled experiences of the world's best authorities on each special subject.

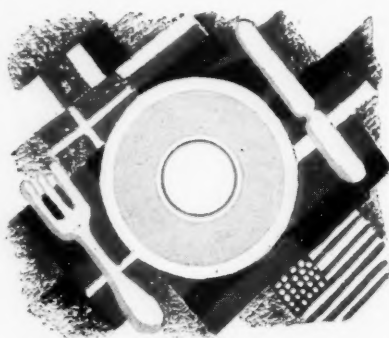
The Conference also looked to specific improvements in agriculture procedures on a world-wide basis. It recommended that the International Emergency Food Council continue to allocate fertilizers during the emergency period and that the world fertilizer production be maintained at maximum levels.

It called attention to the large-scale destruction of food by insects, rodents, mold, etc., and recommended that FAO in cooperation with governments and other organizations conduct a world-wide survey to find out the main sources of infestation, the channels through which it is spread, and to develop standard practices of storage and other controls to prevent the spread of pests.

The Conference also looked to the personal level of agricultural communities.

They recognized the fact that urban dwellers have many welfare and health facilities that are not available to rural people. To the end of improving the lot of farmers they established a joint standing committee on rural hygiene to study the health problems of various countries of the world and to make recommendations for improvements that would fit the various problems of the different areas.

The Conference also called for continued work on the world food survey. It is through this survey that the food produc-



ing nations can obtain a sort of a world outlook service. This is a practical help to the individual nations and to international agencies in managing the movement of goods from areas of plenty to areas of scarcity. It can furnish a guard against either underproduction or overproduction on a world-wide scale.

Along this line, the Conference asked that the organization study the possibility and difficulties of extending agricultural production into the parts of the earth now little settled or developed. It also asked that studies be made of industrial developments in rural areas and the possibility of encouraging it. It endorsed a proposal for a 1950 world census of agriculture, and also urged that where possible fisheries and forestry census be conducted at the same time.

In fact, the preparation of a balance sheet of lumber and forest products for the larger regions of the world was recommended as an aid to the creation of a world forestry program. Because of the present wood shortage it was recommended that a mission of specialists be sent to the chief forest regions of Latin America before the end of the year to find out about the possibilities of developing the unexploited resources of that area.

The fish of the seas and the inland waters of the world are an important source of food. By better management of present fishing grounds and by opening new ones, FAO can help find ways to increase the total production of fisheries. It can also seek out means to make better use of the available supplies. To this end the Conference recommended not only that the Emergency Economic Committee for Europe continue its fishery work during 1946-47 but also that the organization undertake a study of longer term fishery problems.

Another job of the FAO is to bring together information on all the phases of nutrition and weave it into a fabric that will give a broad picture of nutritional levels throughout the world, as well as suggesting means for improving them.

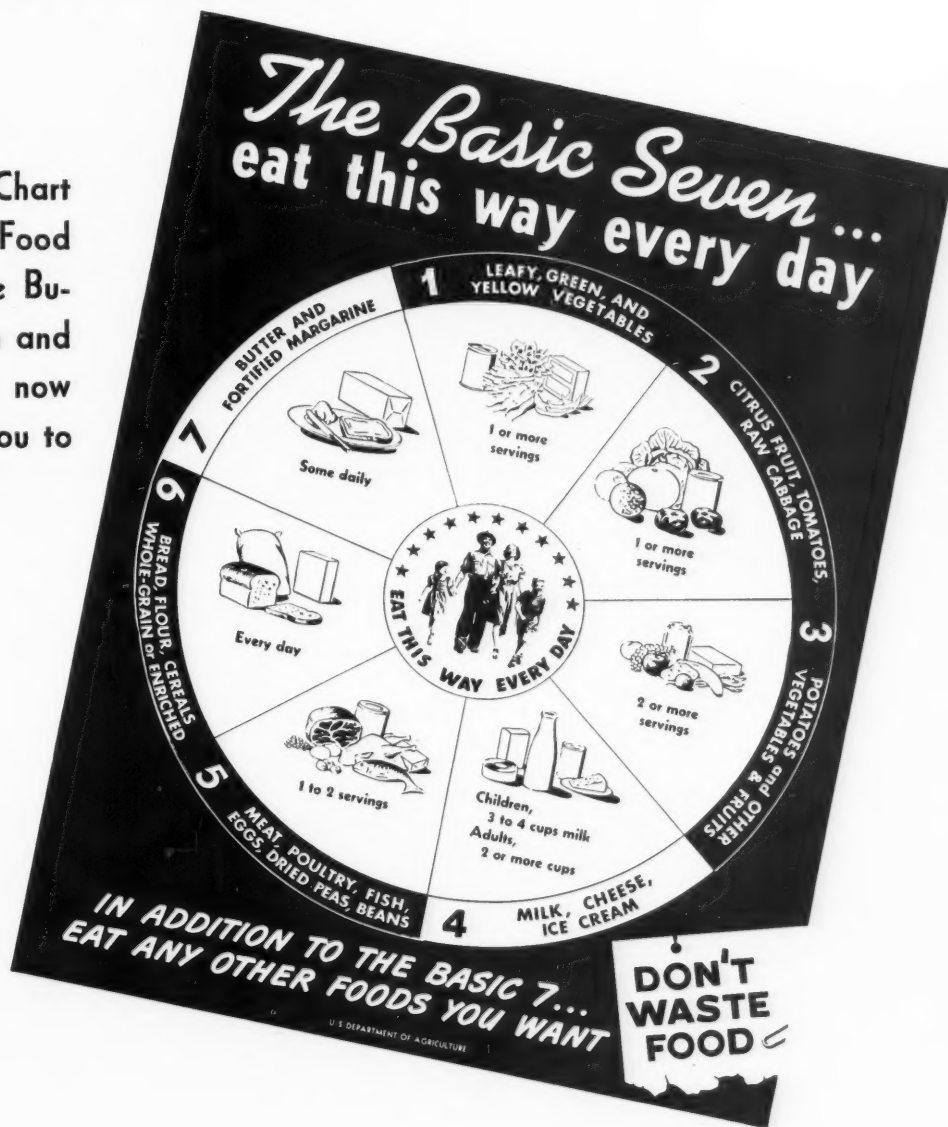
In addition to the people who do not get enough to eat, there are millions of others, many of them in the more advanced countries, who do not have proper diets. So FAO is dedicated to the job of helping nations find a way to see that every human being gets enough of the right foods.

In order to examine the diverse diets and the various needs of many groups of people with different eating habits some common denominators are necessary. Therefore, the Conference recommended that FAO arrange for a joint consultation of experts to develop sound and easy comparable food-composition figures. It also asked FAO to begin collecting data on the best use of plant products for human consumption (either direct, or in the form of meat, eggs, and milk) and on the most economical and satisfactory balance between meat and milk and between poultry, meat, and eggs. A joint FAO-World Health Organization nutrition committee was called for, and FAO was urged to establish relations with other specialized United Nations Organizations interested in nutrition.

It is a vast and complicated job that this organization of 47 nations has undertaken. It is a pioneering job in international affairs. Never before have nations banded together to take practical means for reaching the ageless goal of freedom from want. The second international conference made headway with 16 nations now sitting in Washington entrenching the progress made so far and working towards further advances. Because the results of their work affect every American consumer it will pay to keep an eye on their progress.

Guide to good eating

A revised Basic Seven Chart and a leaflet, National Food Guide, prepared by the Bureau of Human Nutrition and Home Economics, are now ready. Let them help you to wiser eating habits.



• The Basic Seven, our nutritional stand-by during the war years, has undergone some postwar improvements. The revised chart now includes the number of servings needed for a healthful diet.

The leaflet lists almost all the familiar foods included in each group. Well-balanced meals will be easier to plan if you have these two up-to-date nutritional aids to guide you.

Slip the leaflet in your favorite cookbook, or keep it with the pad on which you jot down your marketing list. When you are groping for menu ideas it will help you make wise selections . . . perhaps add variety to your regular diet.

When you are preparing lunch box meals you can make sure that a share of the day's Basic Seven needs is included.

Nutrition teachers can use both the chart—a gay 4-color poster, 22 by 28 inches in size—and leaflet in their classes as easy guides to balanced meal planning.

Basic Seven can help you plan your garden to best advantage too. It may suggest new foods to produce. It will tell you what to store and can.

You may get the chart and the leaflet free from the Office of Information, U. S. Department of Agriculture, Washington 25, D. C.

Autumn Bounty

Record nut crops this fall bring zest and variety to menus, add extra nutrition to fat-short diets.

●Consumers are due this year for a crackin' good time. That is, a nut feast is at hand. Trees are weighed down with their autumn harvest. Almonds and filberts are about to break their production records with an all-time high crop. "English" walnuts promise a better than average supply. Only pecans, of the favorite tree nuts, will be in shorter supply this year than last. Bad luck with weather and insects brought this about.

There'll be imports too. More of the much-loved Brazil nuts than we've had since before the war. Cashews from India and a few from Brazil. Almonds and filberts from Spain, Italy, and Turkey to add to our own supply of these nuts and help satisfy nut-hungry Americans.

Demand for nuts increased during the war years. It did during World War I too. Theory is that when candy is short, nibblers reach for nuts—whatever the reason, per capita consumption went up.

Far and away the most popular nut in this country isn't a nut at all. It's a legume—the peanut. But of the tree nuts the Persian walnut—which we call "English" because it came to America from England—has long headed the list of favorites.

Pecans come next, followed by almonds and filberts. In addition to these commercially grown nuts, we gather thousands of pounds from our American wild trees—black walnuts, hickory nuts, butternuts, hazelnuts, beechnuts, and pine nuts. The pecan belongs in both these groups, since crops are marketed from wild trees and from groves of "improved" varieties. In 1945 the harvest of wild or seedling pecans was almost a third again as large as that of the improved varieties.

The pecan is a native of North America, has been highly regarded since colonial times. George Washington and Thomas Jefferson were enthusiastic about it. They planted seedlings and urged others to do likewise. Both gave little trees to friends and relatives. In the last 50 years "improved" varieties of pecans have grown larger, and shells thinner, as a result of scientific selection and cultivation. As a result their popularity has steadily increased, crowding out almonds for second place in the ranks of tree nuts.

Georgia and Texas are the largest pecan producers, but pecans are grown commercially throughout the South and Southwest and as far north as Missouri and Illinois.

Styles in Nuts

Striking changes in nut preference have occurred—75 or 50 years ago some of the wild nuts like the hickory nut and black walnut were prime favorites. Hard to crack and pick out, their popularity declined, a casualty of the modern trend toward shelled or easily shelled nuts for quick easy preparation.

Almonds are classified as "sweet" and "bitter." The sweet almond with which we are familiar, and which comes from California, Italy, and Spain, can be hard or soft shell. As a general rule the hard-shelled almond is used in "mixed" nuts because the softer shell is apt to shed dust or even crack when moved around with other nuts. Most of the almonds marketed by themselves are soft-shelled and when prepackaged are often so labeled.

Filberts have been coming up in the nut world recently. Cousin to our wild hazelnut, a hybrid is being developed at the Department of Agriculture Plant Industry Station which will combine the hardness of the hazel nut with the size and improved quality of the European filbert. At present domestic filberts come from

Washington and Oregon and imports from Turkey, Spain, and Italy.

Cashews have steadily increased in popularity for several years now. In 1940-41 shipments from India—main source of these nuts—to the United States amounted to 16,552 tons. When war reduced and threatened to entirely cut off this supply, nut importers began to show an interest in production in northeastern Brazil, original home of the cashew tree. Last year Brazil shipped 364 tons to this country, by April 1946, 384 tons had arrived, and more are expected. Indian imports seem likely to come up to prewar quantities. All of which adds up to plenty of cashews.

Economists in foreign agriculture expect the industry in Brazil to develop slowly for several reasons. Labor is more expensive in Brazil than in India. Brazilian workers and traders as yet are inexperienced in grading, sorting, and preparing the nuts. Regular collections must be built up among the natives who will require training in the



Nut imports are inspected at port of entry by Food and Drug Administration official.

Consumers' guide

value of these nuts. The natives use the soft, juicy, tart fruit of the cashew, known as the apple, but throw away the curved nut in the center. They eat the fruit raw and preserved in various forms. They also make it into a refreshing beverage called cajuada and into wine.

Cashew nuts are graded, sorted, and shelled before shipping. Roasting and salting is done in the United States.

Chestnuts have almost ceased to be American for the time being. For a good many years now most of our chestnuts have come from Italy, and during the war only from Portugal. But this is not a permanent situation, the experts tell us.

American chestnut blight, first observed in 1904, has about run its course, leaving only a few trees here and there in isolated mountain localities. In 1907 the USDA began importing varieties of Chinese chestnuts resistant to the blight. It was not until 1930, however, that varietal selections were made and distributed to nurserymen for propagation. The Chinese chestnut affords a real hope for the future of the chestnut industry, according to the plant industry experts. The nuts are 2 to 3 times as large as the American chestnut.

Huge as our production of nuts is—in 1945 it was valued at 85 million dollars—we still import a sizable quantity. Besides almonds, filberts, cashews, chestnuts, and Brazil nuts, we get pistachios and pignolias (pine nuts). In 1945, 29 percent of the nuts we consumed were imported.

Consumer Protection

All food and drug imports are subject to inspection at the port of entry by Food and Drug Administration officials. During the last fiscal year at the port of New York, to which the bulk of nuts is shipped, 1½ million pounds or 4.6 percent of the total were refused entry on the ground that they were unfit for human consumption. Inspectors found them wormy, or mouldy and water damaged, possibly because of failure to protect them properly during the voyage.

In this country FDA seizes nuts in warehouses where they are not properly protected from rats, and shelled nuts which are found to be polluted from the workers' hands or because the work was done under unsanitary conditions. This protection is vitally important to consumers as more and more nuts are sold in shelled form.

During the last fiscal year, for instance, over a million pounds of peanuts, three-fourths of them in shelled form, were seized because inspectors found they had become contaminated by insects, rodents, and mold during storage. Stocks of "English" walnut, black walnut, and pecan kernels were seized because of contamination during the picking out process. The courts ordered the best possible use of these seized nuts . . . many of them going into animal feed, fertilizer, and other suitable uses.

Housewives can keep nut kernels sweet by storing them in airtight containers, away from the light in a cool, dry place.



Nuts are in excellent supply this year, and can be used in many ways.



Harvesttime in a West Coast walnut orchard. California produces the bulk of our supply of "English" walnuts. Only peanuts rank higher in popularity in this country.

Christmas gifts of several pounds of nuts are always welcome, but the lucky recipient may lose full pleasure of the gift unless nuts are stored away from heat, where insects and rats can't get at them.

Menu planners have long since stopped thinking of nuts as a little something extra to nibble on or to mix in sandwiches and candy. Nuts can add to almost any course in a meal, and they add not only delicate, delicious flavor but valuable nutrients as well. A highly concentrated food, most nuts—except the chestnut—are extremely rich in fat. The pecan contains over 70 percent fat, filberts, walnuts, and Brazil nuts over 60 percent, the almond over 50 percent, the cashew and peanut over 40 percent, fresh coconut about 35 percent.

In protein value, nuts range from less than 5 to over 25 percent. The protein of most nuts is of good quality. Of course, the high fat content of most nuts makes it advisable to consider them as sources of fat as well as protein.

Nuts supply some minerals and vitamins too. Almonds and hazelnuts are good sources of calcium and iron, and practically all nuts are rich sources of phosphorous. Most nuts are at least fairly good sources of amine, and peanuts are outstanding as a source of niacin.

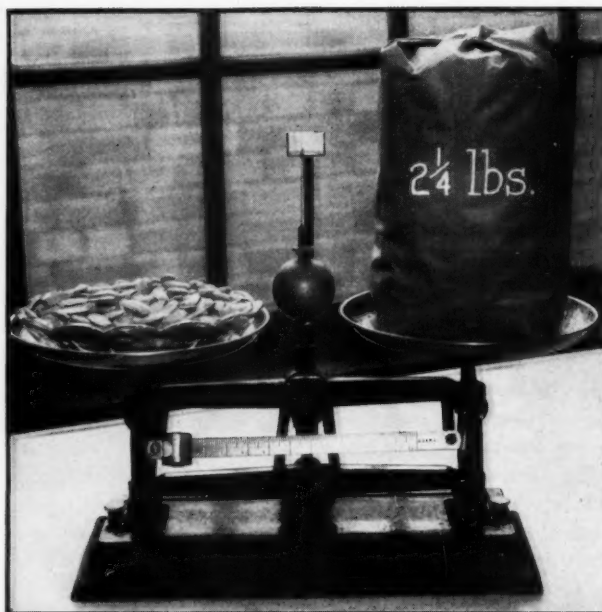
Shelled or Unshelled?

When planning to use nuts in a menu it's a good idea to do a little estimating beforehand as to the relative cost of shelled versus unshelled. Consult this table, and when you know the prices of both shelled and unshelled at your store, a little arithmetic will tell you whether it's worth while to spend your time cracking and picking.

It takes almost this many pounds of unshelled nuts, depending on the variety, to make 1 pound of kernels:

	<i>Pound</i>
Almonds.....	1¾ to 2¼
Brazil nuts.....	2
Chestnuts.....	1¾
Filberts.....	2¼
Peanuts.....	1½
Pecans.....	1¾ to 2½
Walnuts ("English")..	2 to 2¼

Many recipes call for blanching nuts before using them. This means removing the skin from the kernels of almond and other nuts that have a smooth surface. Not all nuts are blanched in the same way. To blanch almonds, pour boiling water



It takes a bag of almonds this size to make a pound of shelled nut kernels. Figure the relative prices of both forms before you buy any kinds of nuts. You may spare yourself work for just a little extra cash.

over them and hold at simmering temperature (185° F.) for about 3 minutes. Remove them and drain off the water. The skins will then come off easily when pressed with the thumb and forefinger at the pointed end of the nut. Spread the blanched kernels on absorbent paper and dry overnight at room temperature.

To blanch Brazil nut and filbert kernels prepare in an agateware or iron kettle (never aluminum) a lye solution, using 2 level tablespoons of granulated lye to each gallon of water. Heat to the boiling point and immerse the kernels until the skins loosen. This will take from 1 to 2 minutes. Rinse and remove the skins while the kernels are still warm. Wash thoroughly in cold water and dry overnight. If desired, the nuts may be polished with a cloth.

To shell and blanch chestnuts, cut a gash on the flat side of the shell, cook the chestnuts in boiling water to cover for 15 minutes, remove the shell and brown skin while hot. Or heat in a moderately hot oven for about 15 minutes, and remove shells and skins with a sharp knife.

Roasting or frying improves the flavor of some nuts and makes them more desirable for use in baked products such as nut bread, cakes, and cookies.

Salting adds to the tastiness of many nuts and is recommended when they are to be used in ice cream or candy.

Frying in deep fat is generally considered to give the best flavor to many nuts—

almonds and peanuts for example. But since fats are scarce now, home economists suggest using the oven or frying-pan methods, which roast delicious nuts with a minimum of fat.

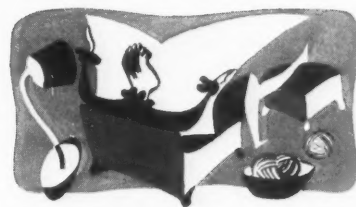
In the following recipes, 2 teaspoons of cooking oil or melted vegetable or table fat—just enough to cover the kernels—and 1 teaspoon of salt are sufficient for each cup of nut meats.

Frying pan roasting: To roast pecans, hickory nuts, or "English" walnuts, combine whole nut-meat halves with the oil or melted fat in a frying pan. Place over low heat, stirring constantly, until hot through. Avoid overcooking. Nut meats, particularly pecans, darken a little more after being removed from the heat and become crispier as they cool. Drain on absorbent paper and sprinkle with salt.

Blanched almonds or blanched raw peanuts may be roasted similarly, but they must be heated a little longer, until light brown in color (about 15 to 30 minutes in all, depending on the size of nuts and degree of brownness desired). For "red-skin" peanuts, follow the same method, but use unblanched raw peanuts.

Oven roasting: Combine nut meats and the oil or melted fat, and spread in a single layer in a shallow pan. Heat in a moderately hot oven (375° F.), stirring frequently until hot through. Drain on absorbent paper and sprinkle with salt. As in the "frying pan" method, almonds and peanuts must be heated a little longer than pecans, hickory nuts, or walnuts.

Close up on the News . . .



Winter Supply of Potatoes Plentiful

In a drive against waste of the big late potato crop, housewives are being urged to step up their purchases of spuds during November. The drive to promote large potato purchases will reach a climax during the week of November 7 to 16, when families who have suitable storage facilities will be urged to make extra potato purchases for use later.

Reasons behind the drive are the anticipated large supplies of late crop potatoes in excess of the quantity that normally moves into consumption channels, coupled with a shortage of commercial storage facilities. Further complicating the situation is the possible scarcity of refrigerator cars to move the big crop of potatoes from Maine and Long Island.

It's a race between getting the spuds in storage and the freeze which spoils potatoes. Housewives who have suitable storage space can help farmers and the Nation win the race to prevent unnecessary waste of this nourishing food crop. Potatoes can be successfully stored in a cool, damp, and well ventilated cellar.

Housewives who have had no experience in storing food should, however, obtain information on successful storage techniques from informed sources before buying heavily. Good sources of storage information include the local County Agricultural Extension Offices, Agriculture and Home Economics Teachers, State Production and Marketing Administration Offices, or the Office of Information, U. S. Department of Agriculture, Washington 25, D. C.

Potatoes are a good, filling, energy food which also provide minerals and vitamin C to the diet. They are adaptable for use in wide variety of tasty ways from breakfast to dinner. When they are plentiful is a thrifty time to use them generously because prices are reasonable.

Total 1946 potato production is estimated at 455,137,000 bushels as compared to the 425,131,000 bushels produced in 1945. Due to good growing conditions

and overplanting in high production areas this year's spud crop far exceeded the 1946 production goal. A large percentage of this production centers around Maine and Long Island. Usually Maine and Long Island potatoes move as far west as Cleveland and all the way South to Florida. Because of the short potato crop in the central States, they are expected to go in quantity as far west as Illinois.

Spearheading the drive to step up potato consumption will be potato producers, potato dealers and the Department of Agriculture. Also asked to cooperate will be hotels, press and radio, and individual consumers. Sponsors of school-lunch programs and approved institutions will be invited to make full use of their menus of potatoes acquired by the Department of Agriculture in carrying out its price support program.

While some low grade potatoes will be made into starch and there may be other minor diversions to industrial uses, the chief outlet for the potato crop must be human consumption. Outlook is uncertain for exporting potatoes; military purchases have been cut sharply, and dehydration will be negligible. This leaves the marketing housewife as the number-one hope for making full use of our bountiful spud crop.

Garden Conference Meets

The National Garden Conference will be held in Washington, D. C., on November 7 and 8 to make plans for the 1947 garden program.

Next year will mark the seventh year in which a national garden program will be carried out. Beginning with a defense garden program inaugurated by the Department in 1941, the coming of war changed that into a Victory garden program in which 18 to 20 million families participated. They produced from 8 to 10 million tons of food every year, thereby helping greatly in supplying food for our military forces, our allies and our civilians. The Department sponsored and guided these programs in cooperation with the State agricultural colleges, garden clubs, magazines, radio, the press, the seed and

horticultural trades, and innumerable volunteer garden leaders.

In looking to the 1947 program, the National Garden Advisory Committee and the Department Committee on Home Gardening met in Washington September 16 and 17 and developed basic recommendations to be presented to the forthcoming Conference for consideration and action. In general, the coming Conference will discuss ways and means of, assuring adequate supplies of health-protecting foods in view of world needs and the great demands for food both at home and abroad, assisting the families of America in meeting the cost of living, and how to make home life increasingly desirable through home and community grounds improvement.

More specifically, the discussion will cover: the need for continued emphasis on home vegetable gardens and fruit plantings; how we can increase the consumption of vegetables and fruits to help meet the needs for adequate diets among a large percentage of our citizens; and how we can obtain a more rapid adoption of the advances in horticultural research and improved practices, including—plant growth regulators, insecticides and fungicides, fertilizers, hybridization, improved and disease-resistant varieties and improved varieties of ornamentals.

It is expected that at the time of the Conference more complete information will be available as to world food needs and supplies.

NOTICE

The Consumers' Guide Index, Volume X, December 1943–December 1944 is now available for distribution. Copies of the index may be secured by writing to the Consumers' Guide, United States Department of Agriculture, Washington 25, D. C.

GUIDE POSTS



Home Economics for Boys

Gals who marry boy graduates from the Ames, Iowa, high school stand to get well-trained husbands. The school offers a course in home economics for boys.

Lads are taught how to buy clothes that are in good taste, wear well, and are good buys for the money. Not only that, but they learn how to take care of their clothes—to hang them up so they will keep their shape, to remove spots while still fresh. Even more to the point, they study mending and patching, as well as the fine points of pressing their garments.

Yes, We Have Bananas

What, bananas in Iceland? It sounds like a gag but it's true. They're grown experimentally in hothouses. This was recently brought to the attention of U. S. Department of Agriculture foreign crop experts who received an inquiry about banana growing in Iceland.

It all started back in 1825 when banana bulbs were received in England. More than a hundred years later, in 1939, a citizen of Iceland imported three banana bulbs of this particular type and tried growing them in an electrically heated hothouse. The plants have yielded fruit.

Now the Iceland Government is experimenting with growing bananas in hot-water heated hothouses. From 100 to 300 full-flavored bananas, not exceeding 6 inches in length, grow on a plant.

It's all just experimental, with no prospects for our getting bananas from the cold country, caution the USDA experts.

So Sew

Imagine the plight of the farm seamstress whose family needs clothes but who isn't able to rush down town to snatch up scarce piece goods when they go on the counter!

Recognizing that this presents a real problem, the Civilian Production Administration has recently issued a new order requiring cotton piece goods manufacturers to set aside a certain amount of their production for mail-order sale as well as for sale over the counter. Aim of the new order is to assure an adequate supply of cotton piece goods to consumers, especially those in rural areas.

Educated Eating

If California school kids don't eat right, it isn't because State school officials aren't trying to bring food and nutrition education right down to life.

A new State teachers' bulletin on food and nutrition suggests real life projects where boys and girls learn about proper food by playing market, visiting farms, or actually growing gardens. Also the bulletin contains advice on inexpensive but satisfactory ways to set up school-lunch programs in small elementary schools which don't have the money or space for elaborate equipment.



Castor Oil Futures

What, no castor oil? Though such a state of affairs suits defenseless boys and girls most emphatically, USDA researchers are on the trail of castor-bean plants which don't fail to yield a good quota of oil-bearing seed.

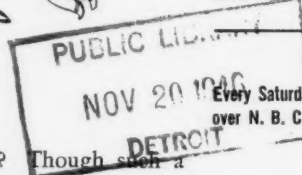
It seems that attempts to introduce castor-bean culture in this country during World War I failed because of the increasing number of plants which either produced no flowers or seed, or flowered so late in the year that winter came before seeds could be formed. Investigations by the USDA Agricultural Research Administration have shown which strains of castor beans have this nonflowering or late-flowering tendency. Experiments also have shown that this tendency can be eliminated from selected strains, so that they maintain a uniform flowering period during the season and also hand down this "good behavior" to succeeding generations of castor-bean plants.



Tropical Treatment

The very tropical equator and other warm wet climates are hard on furniture joints. Glue, you know, often has a way of acting up when the air stays warm and moist. Result sometimes is a crack-up of furniture.

Now, Heigh Ho Silver, along comes good news from the National Association of Glue Manufacturers, which reports that glue can be made resistant to mold and bacteria by adding 5 percent of an organic mercury fungicide-bactericide to the dry glue. Before wood joints are bonded together, one side is treated with a dilute formaldehyde solution. This treatment assures complete moisture resistance and improves the shock resistance of the furniture joints.



LISTEN TO CONSUMER TIME

Every Saturday—Coast to Coast
over N. B. C. 11:15 a. m. EST
10:15 a. m. CST
9:15 a. m. MST
8:15 a. m. PST

Dramatizations, interviews, questions and answers on consumer problems. Tune in.
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U. S. DEPARTMENT OF AGRICULTURE

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